



SAF
00596148 - Yeast, Instant Saf

SAF Instant Yeast Red Label is a bakers dry yeast (*Saccharomyces cerevisiae*) vacuum-packed in foil pouches. Instant yeast derives its name from its ability to rapidly rehydrate in water or when added directly into a dough. Specifically formulated for: bagels, crackers, croissants, donuts, english muffins, flat breads, hearth breads, pan breads, pizza crusts. Although, its functional properties are improved over active dry yeast, it falls under that Standard of Identity.



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* Benefits

SAF Instant Yeast Red Label is a bakers dry yeast (*Saccharomyces cerevisiae*) vacuum-packed in foil pouches. Instant yeast derives its name from its ability to rapidly rehydrate in water or when added directly into a dough. Provides uniform fermentation throughout your baking system. Vacuum packaging ensures freshness, consistency, and minimal activity loss until opened. Provides tolerance to higher dough temperatures. Improves machinability. Warmer dough temperatures are preferred while using Saf-Instant Red; this decreases the need to cool doughs to maintain proper fermentation. Can reduce rising time 1030%, compared to compressed yeast.

Ingredients

Yeast, Sorbitan Monostearate, Ascorbic Acid

⚠ Allergens

Free From:

- crustaceans
- shellfish
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Nutrition Facts

Servings per Container 3
Serving size Approx.100grams

Amount per serving
Calories 390

	% Daily Value*
Total Fat 6g	%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 75mg	3%
Total Carbohydrate 33g	12%
Dietary Fiber 23.6g	84%
Total Sugars 0g	
Includes 0g Added Sugar	0%
Protein 50g	
Vitamin D 0mcg	0%
Calcium 45mg	3%
Iron 5mg	28%
Potassium 1815mg	39%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

SAF Instant Yeast has a shelf life of 24 Months if stored at < 80F

Serving Suggestions

Specifically formulated for: bagels, crackers, croissants, donuts, english muffins, flat breads, hearth breads, pan breads, pizza crusts

Prep & Cooking Suggestions

Rapidly rehydrate in water or when added directly into a dough.

✏ Product Specifications

Brand	Manufacturer
SAF	LESAFFRE YEAST CORPORATION

MFG #	SPC #	GTIN	Pack	Pack Desc.
15909	00596148	10017929159099	20	20 / cs

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
21.12lb	20lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.55in	10.25in	8in	0.6ft3	15x7	730DAYS	32°F / 80°F



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Nutrition Analysis - By Serving

Calories	390	Total Fat	6g	Sodium	75mg
Protein	50	Trans Fats	0g	Calcium	45mg
Total Carbohydrates...	33g	Saturated Fat	2g	Iron	5mg
Sugars	0g	Added Sugars	0g	Potassium	1815mg
Dietary Fiber	23.6g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	300mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-12•	
Monosodium		Sulphites		Nitrates	

Additional Images

